



Job Title:	Server I – On Call
Department:	Food and Beverage
Reports To:	Food and Beverage Manager
Classification:	Part-time/Annual, Hourly/Non-exempt
Work Schedule:	Varies; includes nights and weekends
Pay Range:	\$15.00 - \$17.00 per hour
Benefit Package:	This is not a benefitted position

Overview:

Servers will interact with guests of IslandWood to ensure a positive and welcoming food and beverage experience; attending directly to guest needs and making guests feel welcome and comfortable during their stay.

Responsibilities:

- Perform all aspects of alcohol service as event dictates; including setting up and breaking down alcohol service, inventory of alcohol, reconciling of all moneys from cash bar service, pouring wine and beer at tables, and operating stationary bar service during events
- Must have knowledge of various cooking techniques
- Must have knowledge of food allergies and preferences and the ability to ensure individual needs are met Anticipate guest needs; be ready to accommodate requests where and when possible to ensure satisfaction and a positive guest experience
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- Set tables for meal service
- Cut and place greenery arrangements on dining and catering tables
- Place linen on all tables required for event use and candles when/where applicable
- Deliver F&B services to remote locations according to Event Pro
- Deliver food and beverage, ensure guests are well served, remove items when guests are finished, and remove all catering items from spaces when events conclude
- Buss tables, reception space and remote locations of all food and beverage items during and when event concludes
- Set up, maintain and break down remote food and beverage services
- Perform prep work prior to event use and side work throughout shift
- Support and assist dishwashers and cooks as needed
- Follow standards and policies of food and beverage service as outlined by Front of House Coordinator, Food and Beverage Manager and Executive Chef

Required Qualifications:

- Minimum one year of experience in Food and Beverage industry or related setting
- Friendly and professional customer service; able to work well with a team and communicate effectively with staff and customers
- Ability to work varied hours; including weekdays, evenings, weekends, holidays, and extended hours as business dictates
- Must be at least 21 years of age
- Must be able to obtain a proper permit to serve food and beverages (Food Handlers Permit)
- Must be able to obtain a proper permit to serve alcoholic beverages (M.A.S.T Permit)
- Demonstrate IslandWood's core values that enable teams and individuals to succeed with shared respect and purpose.
- Support IslandWood's strategic plan to expand our mission and impact, and commitment to mission, vision, values and goals of IslandWood.
- Commitment to support IslandWood's work towards equity, diversity and inclusion in the workplace.
- Must be able to comply with and maintain a drug-free work environment.
- Must pass child safety screening procedure; post-offer.

Physical requirements:

- Must be able to stand and walk for extended time (duration of shift)
- Frequent walking, possible extended distances on campus
- Frequently lift/carry up to 25 lbs.
- Occasionally lift/carry up to 40 lbs.
- Frequent kneeling/stooping and full range of motion with hands and arms

Application Requirements:

Submit an [Application for Employment](#) including contact information for three current references to:

employment@islandwood.org

or deliver to:

Search for Server I – On Call
IslandWood
4450 Blakely Avenue NE
Bainbridge Island, WA 98110

IslandWood is an Equal Opportunity Employer and welcomes applications from qualified individuals without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, disability, pregnancy, genetic information, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state, and local laws. We encourage diverse applicants because we believe having a staff that authentically reflects the community we serve is critical to our ability to be culturally responsive.